

# FSMA Facts

## Personnel Qualifications, Training, and Health and Hygiene: Subparts C and D

The proposed rule identifies routes of microbial contamination of produce and sets requirements to prevent or reduce the introduction of pathogens. Bacteria, viruses, and parasites are frequently transmitted from person to person and from person to food, particularly through the fecal-oral route. The proposed rule would require that farm personnel use hygienic practices, including hand washing and maintaining adequate personal cleanliness.

### Background

Those who work on farms play a key role in ensuring the safety of the produce they grow, harvest, pack, and hold. In prior food borne illness outbreaks, poor worker health and hygiene were often identified as potential contributing factors in the contamination of the product. The proposed rule would require personnel who work in operations in which covered produce or food-contact surfaces are at risk of contamination to use proper hygienic practices to protect against contamination.

### Requirements

Some of the key requirements for personnel qualifications, training, health and hygiene are:

- Requires personnel who handle covered produce or supervise such personnel to receive training including principles of food hygiene and food safety, health and personal hygiene, and other topics as applicable (proposed §§ 112.21 and 112.22).
- Requires measures to prevent contamination of covered produce and food-contact surfaces from any person with an applicable health condition, such as a communicable illness, infection, open lesion, vomiting, or diarrhea (proposed § 112.31).
- Requires personnel who work in operations in which covered produce or food-contact surfaces are at risk of contamination with known or

reasonably foreseeable hazards to use hygienic practices to the extent necessary to protect against such contamination. This includes maintaining adequate personal cleanliness, avoiding contact with animals other than working animals, minimizing contact with covered produce when in direct contact with working animals, washing hands thoroughly before or after certain activities and at other times, and maintaining gloves appropriately (if gloves are used) (proposed § 112.32).

- Requires measures to ensure that visitors are aware of policies and procedures to protect covered produce and food-contact surfaces from contamination, ensure they comply with the policies and procedures, and make toilet and hand-washing facilities accessible to visitors (proposed § 112.33.)